

International Wine Competition 🧷 The Wine Compass of Central Europe

## **WINE DATA**

ORGANIZER FILLS IN!					
RAKTÁRI SZÁM:					

## Fill in for each wine seperately! Photocopies are accepted.

Wine region*:		Single vineyard:		
Vintage*:	ntage*: Bottle Volume* (ml):			
Varietal consistence				
			2	
		%	4	9
Colour*:  White	□Rosé		Red	
Type and duration of				
New oak/barrique:		month(s)	Used wooden barrels:	month(s
Steel tank or equivale	ent:	month(s)	Bottle ageing:	month(s
Wine type / classification  Still white wine  Pearl wine  Naturally sweet wi  Fortified wine	☐ 9 2 ☐ 2 ne specialties (excludi	ng botrytised wi	Still red wine Charmat method Sparkling wine nes) Botrytised win of yeast (excluding fortified wines)	e, with bottle fermentatio ne
Analysis and Trade II	nformation*:			
Residual sugar*:			Alcohol content*:	% vol
Acid content*:		g/l		€
Batch number*:		<u> </u>	License number of the wine*:	
Hungarian distribute  Ripness level of grap  Fully ripened	or, distributor's websit	re:	-    -    -	
☐ Dried grapes	Botrytised			
Cultivation method* Traditional Organic	(Several can be marke Biodynam Orange wi	ic	PLEASE STICK TH OF THE WINE OR	
PGI (Protected Geo	<b>n*</b> : esignation of Origin) ographical Indication) ical indication (table v	vine)	ATTACH IT TO THE REGIS	TRATION FORM!
	<b>e*</b> :			
Type of bottle closur  Natural cork  Screw cap	☐ Synthetic o☐ Glass cork		I	